



# Stuffed Hush Puppies

## Hush Puppies:

House Autry hush puppy mix, follow instructions

Vegetable or canola oil, for frying

Turn fryer to medium high heat. Scoop mixture  $\frac{1}{2}$  cup at a time and drop into hot oil (use a 2 oz. industrial scoop to get more round shape). Fry until 75% done – about 1.5 to 2 minutes and golden brown. Shake out and release onto paper towel-lined plate. Cool in refrigerator.

Make leek sauce as the puppies cool.

Cut a small piece off of the top and bottom of each hush puppy to level out. Hollow out insides using a small spoon or cocktail fork. Drop them back into the fryer for 10–15 seconds.

## Mix of seafood:

Rock Shrimp (or 70/90 count white shrimp)

Crawfish

Lobster

Heat up in warm leek sauce, scoop into and around hush puppies and serve!

## Leek Sauce:

$\frac{1}{2}$  # (one stick) butter

$\frac{1}{2}$  cup all-purpose flour

2 ears corn, cut off cobb

2 leek whites, cut into circles

1 tsp Old Bay

1 tsp granulated garlic

$\frac{1}{4}$  tsp cayenne pepper

$\frac{1}{2}$  tsp white pepper

$\frac{1}{4}$  tsp chili powder

$\frac{1}{4}$  tsp cumin

$\frac{1}{4}$  tsp paprika

2 cups heavy cream

$\frac{1}{4}$ # lobster base

1 T crab base

Salt & pepper, to taste

2 cups water, use as needed

Melt butter. Saute the leeks and corn for one minute. Whisk flour in and add heavy cream and water. Stir until it has a nice saucy consistency. Add shellfish bases and seasonings, salt and pepper to taste.